

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1. (currently amended): A process for producing peanut nut butter or spread with a low fat content with very low oil separation comprising:

and spiced and/or flavored peanut butter, with lower fat content, exhibiting good spreadability and resistance to oil separation, without the use of stabilizers and an emulsification process, comprising the steps of:

roasting nuts peanuts at 350°F, to a dark color;

introducing the whole, unblanched peanut nuts into a mill capable of grinding the peanuts to a specific particle size; and

grinding the dark roasted unblanched peanut nuts to a coarse paste with [[a]] nut particle sizes ranging from about 1.5 to about 3.5 mm;

the process not relying on hydrogenated oils to prevent oil separation;

the process not relying on stabilizers to prevent oil separation;

the process not relying on an emulsification process to prevent oil separation; and

the nut butter or spread not exhibiting very low oil separation.

Claim 2. (currently amended): The process of claim 1, wherein the nuts are roasted to a said dark color is typically USDA color of about 4, or slightly above.

Claim 3. (currently amended): The process of claim 1, wherein said the coarse peanut nut paste has a nut particle size ranging from about 3.0 to about 3.5 mm.

Claim 4. (currently amended): The process of claim 1, wherein said the coarse peanut nut paste has a nut particle size ranging from about 1.5 to about 2.0 mm.

Claim 5. (currently amended): The process of claim 1, further comprising blending wherein said specific spices, herbs, dried fruits and/or extracts of same, salt and/or sugar are blended with the peanut nut paste during produced in said grinding step.

Claim 6. (currently amended): The process of claim 1, wherein, immediately after said grinding step, said the coarse peanut nut paste has a temperature ranging from about 145[°] degrees Fahrenheit to about 165[° F] degrees Fahrenheit.

Claim 7. (currently amended): The process of claim 1, further comprising the following steps for mixing ~~and blending peanut butter:~~

mixing and blending depositing said the coarse peanut nut paste into a continuously agitating, mixing tank; and adding salt and/or sugar into said the tank to form a peanut mixture.

Claim 8. (currently amended): The process of claim 7, further comprising ~~the step of:~~ adding selected spices, herbs and/or dried fruits ~~into said peanut mixture.~~

Claim 9. (currently amended): The process of claim 8, further comprising ~~the step of:~~ adding extracts ~~into said peanut mixture.~~

Claim 10. (canceled)

Claim 11. (currently amended): The process of claim 7, wherein ~~said step for mixing and blending peanut butter typically takes~~ lasts about 5 to 15 minutes.

Claim 12. (currently amended): The process of claim 11, wherein, immediately after said-step-for mixing and blending peanut-butter, said peanut-mixture the nut butter or spread has a temperature ranging from about 120[°] degrees Fahrenheit to about 125[° F] degrees Fahrenheit.

Claim 13. (currently amended): The process of claim 12 further comprising the step of: pumping ~~said the~~ peanut-mixture nut butter or spread into a depositing system and depositing said-peanut the nut butter or spread mixture into one or more a-plurality-of containers.

Claim 14. (currently amended): A peanut nut butter or peanut-butter-spread manufactured with a process comprising ~~the steps of~~:

roasting peanuts nuts at 350° F. to a dark-color;

introducing ~~the whole~~, unblanched peanuts nuts into a mill capable of grinding the-peanuts-to-a specific-particle-size; and

grinding ~~said the~~ dark roasted unblanched peanuts nuts to a coarse paste with-a-particle having nut particles in a size ranging from about 1.5 to about 3.5 mm;

the process not relying on hydrogenated oils to prevent oil separation;

the process not relying on stabilizers to prevent oil separation;

the process not relying on an emulsification process to prevent oil separation; and

the nut butter or spread exhibiting very low oil separation.

Claim 15. (currently amended): The peanut nut butter or peanut-butter spread of claim 14, wherein the nuts are roasted to a said-dark-color-is USDA color of about 4, or slightly above.

Claim 16. (currently amended): The peanut nut butter or ~~peanut butter~~ spread of claim 14, wherein said the coarse peanut nut paste has a particle size ranging from about 3.0 to about 3.5 mm.

Claim 17. (currently amended): The peanut nut butter or ~~peanut butter~~ spread of claim 14, wherein said the coarse peanut nut paste has a particle size ranging from about 1.5 to about 2.0 mm.

Claim 18. (currently amended): The peanut nut butter or ~~peanut butter~~ spread of claim 14, wherein specific spices, herbs, dried fruits and/or extracts of same, salt and/or sugar are blended with the peanut nut paste produced in said the grinding step.

Claim 19. (new): The process of claim 1 wherein the nuts are roasted at a temperature of about 350 degrees Fahrenheit.

Claim 20. (new): The process of claim 14 wherein the nuts are roasted at a temperature of about 350 degrees Fahrenheit.

Claim 21. (new): The process of claim 1 wherein the nuts comprise peanuts.

Claim 22. (new): The process of claim 14 wherein the nuts comprise peanuts.

Claim 23. (new): The process of claim 1 further comprising adding spices and/or flavorings.

Claim 24. (new): The process of claim 23 wherein the spices and/or flavorings comprise an amount sufficient to produce very low oil separation in the nut butter or spread.

Claim 25. (new): The process of claim 24 wherein the spices and/or flavorings comprise about 0.75% to about 20% of said nut butter.

Claim 26. (new): The process of claim 14 further comprising adding spices and/or flavorings.

Claim 27. (new): The process of claim 26 wherein the spices and/or flavorings comprise an amount sufficient to produce very low oil separation in the nut butter or spread.

Claim 28. (new): The process of claim 27 wherein the spices and/or flavorings comprise about 0.75% to about 20% of said nut butter or spread.